

Dinner course menu ¥16,000

— **Starter** —

Grilled Pike Conger dressed with vinegar
Ginger vinegar
Thick cucumber from Kaga, White stem of taro
Pickled 'Myoga' ginger

— **Seasonal appetizer** —

Japanese halfbeak sushi wrapped in bamboo leaves
Egg yolk vinegar jellied firefly squid
Jellied eggwash and mountain vegetable 'Kataha'
Sakura shrimp and fava bean dumpling
Sardine soaked in rice bran dressed with grated radish

— **Soup 'Owan'** —

Thinly coated snapper with arrowroot powder
Soft snapper roe dumpling
Small melon, water shield
Japanese pepper leaf bud

— **Sashimi** —

Lightly roasted and sliced bonito
Onion, 'Myoga' ginger, 'Oba' leaf
Kelp flavored john dory
Sweet shrimp, Squid, Wasabi

— **Seasonal dish** —

Braised abalone
Avocado tofu, Urchin tofu
Lilly bulb, Japanese mountain vegetable 'Udo'
Lotus root cracker, Thin starchy sauce

— **Grilled dish** —

Simmered and deep fried 'Ayu'
Grilled cutlass fish rolled with burdock
Pickled Japanese ginger

— **Simmered dish** —

Roasted duck and vegetables stewed in traditional Kaga style 'Jibuni'
Bamboo shoot
'Sudare-fu', 'Yomogi-fu', Komatsuna spinach
Wasabi

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
Or
Ginger rice

— **Dessert** —

'Kanazawa Anmitsu'
Loquat

Dinner course menu ¥22,000

— **Starter** —

Lightly toasted pike conger / Plum vinegar
Jellied ark shell
Japanese mountain vegetable 'Urui', 'Udo'
Vinegared miso

— **Seasonal appetizer** —

Simmered and deep fried 'Ayu' with water pepper miso
Mountain vegetable 'Kataha' dressed with walnut miso
Green tea fried starch root
Stake shaped burdock, Foliage shaped ginger

— **Soup 'Owan'** —

Lotus root soup
Hair crab rolled with thinly sliced thick cucumber from Kaga
Crab and Soybean curd skin dumpling
Japanese pepper leaf bud

— **Sashimi** —

Thinly sliced flounder
Slightly blanched large prawn
Kelp flavored Japanese ivory-shell
Japanese halfbeak sushi wrapped in bamboo leaves
Conger eel sushi wrapped in oak leaves

— **Seasonal dish** —

Lightly roasted 'Wagyu' with sesame sauce
Young corn, New onion
Asparagus

— **Fried dish** —

Grilled tile fish topped with Japanese basil 'Shiso'
Cooked bamboo shoot with miso
Thin coating fried mountain vegetable 'Taranome'

— **Simmered dish** —

Braised abalone with Sea urchin
Pumpkin
White stem of taro
Fava bean
Wasabi

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
Or
Ginger rice

— **Dessert** —

Watermelon, Loquat
'Kanazawa Anmitsu'

Dinner course menu ¥28,000

— **Starter** —

Hair crab meat
Jellied bamboo shoot and crab meat
Japanese vegetable 'Kinjiso' from Kaga
Dipping vinegar

— **Seasonal appetizer** —

Japanese halfbeak sushi wrapped in bamboo leaves
Kelp flavored Japanese ivory shell
Japanese vegetable 'Kinjiso' from Kaga with ginger vinegar
Japanese glass shrimp cutlet
Green tea fried starch root

— **Soup 'Owan'** —

Thinly coated pike conger with arrowroot powder
Plum, Thick cucumber from Kaga
Lotus root stuffed with rice cake
Bracken

— **Sashimi** —

Japanese spiny lobster
Thinly sliced snapper
Lightly toasted pike conger, Squid

— **Seasonal dish** —

Grilled abalone with lemon
Green and white asparagus
Fava bean tempura

— **Grilled dish** —

Salt grilled 'Ayu' with water pepper vinegar
Deep fried 'Ayu' with water pepper starchy sauce
Rhizome ginger

— **Simmered dish** —

Wagyu and vegetables stewed in traditional Kaga style 'Jibun'i'
Bamboo shoot
'Sudare-fu', 'Yomogi-fu', Komatsuna spinach
Wasabi

Japanese mountain vegetable 'Urui', 'Udo' and 'Kogomi'

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
OR
Ginger rice

— **Dessert** —

Watermelon, Mango
'Kanazawa Anmitsu'